

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Greenville Moose Lodge	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1076	Date 12-30-16
Address 1200 Sweitzer St. Greenville	Category/Descriptive NCHS		
License holder Greenville Moose Lodge	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify	Follow-up date (if required)		Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

<input checked="" type="checkbox"/> 4.4 Maintenance and operation
<input checked="" type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input checked="" type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input checked="" type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

Administrative

<input type="checkbox"/> 901.3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violation(s)/Comment(s)

(5.10) Observed employee use hand sink to fill water for boiling. Discussed hand washing sinks shall not be used for any other purpose than handwashing. critical.

(4.45) Observed cottage cheese & sour cream containers being re-used to store food. Discussed those containers are single use articles and may not be re-used. Please purchase ~~the~~ food grade containers.

(3.46) Observed hot dogs with growth development

Inspected by Megan Kellew	R.S./SIT# 14/3130	Licensors Durke Co AK
Received by Steve Marshall	Title	Phone



State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

12-30-16

Facility name Greenville Moose Lodge	Type of inspection Standard
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Violation(s)/Comment(s)

without a date. PIC stated ~~at~~ bar employees use them on Sundays. Please train bar employees on date marking. All TCS RTE products shall be dated for 7 days & discarded after the 7th. Critical discarded. (4.5A) Observed a build up of debris in the bottom of the refrigerator. Discussed non food contact surfaces shall be free of an accumulation of food debris critical.

Notes: Discussed new rule changes. Hand outs given

Inspected by H. Regan Kelley	R.S./SIT # 173136	Licenser Dana Co #110
Received by Steve Marshall	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Greenville Moose Lodge</i>	License number <i>1074p</i>	Date <i>12-30-16</i>
Address <i>1200 Sweitzer St. Greenville</i>	Category/Descriptive <i>NCHS</i>	
License holder <i>Greenville Moose Lodge</i>	Inspection time (min)	Travel time (min)

Comments:

VII. Observed hotdogs with growth development stored without a date in refrigerator. Discussed all TCS RTE foods shall be date marked & discarded after the 7th day to limit growth.

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
<i>lettuce</i>	<i>Cold Hold</i>	<i>36°F</i>	<i>eggs</i>	<i>Cold Hold</i>	<i>37°F</i>
<i>chicken salad</i>	<i>Cold Hold</i>	<i>36°F</i>			
<i>Sour cream</i>	<i>Cold Hold</i>	<i>38°F</i>			
<i>Cottage cheese</i>	<i>Cold Hold</i>	<i>36°F</i>			
<i>Cole slaw</i>	<i>Cold Hold</i>	<i>37°F</i>			
<i>Milk</i>	<i>Cold Hold</i>	<i>36°F</i>			
<i>Noodle soup</i>	<i>Cold Hold</i>	<i>38°F</i>			
Inspected by <i>Trigam Kelley</i>	R.S./SIT# <i>14336</i>	Licensors <i>Darke Co TM</i>			
Received by <i>Steve Marshall</i>	Title	Phone			